



Event Timeline

Name:

Event Description:

Date:

_____ Initial Meeting

Prospective party meets with staff, tours facility and receives initial event information, including pricing and services.

_____ Follow-Up

Party meets with staff and works out first draft of event, including food and beverage menu. The Ladder House will gladly work with you to customize a menu or service. The Ladder House can also refer music, photography, or printing services.

_____ Two-Month Prior

The party meets with staff, revisits and creates specifics and sets an initial number of guests. The Ladder House will offer a menu tasting upon request.

_____ One-Month Prior

Again, the party meets with staff and finalizes all details, including food and drink menu, decorations and room arrangement, A/V needs, and any other special requests

_____ Two-Weeks Prior

The Ladder House must know the actual number of guests. Billing will be in accordance with this number unless the actual number of guests proves greater.

_____ Day-Of

Party may enter building at 10 am to set up for event.



Banquet Policies

To ensure a well-planned and successful event, please review the following policies:

A \$250 deposit fee is required to reserve a date for the Upper Level. The deposit is non-refundable if the event is cancelled. The deposit fee will be applied the final bill.

A \$300 room charge is applied to the final bill. This charge pays for maintenance, stocking, staffing, and cleaning of the Upper Level.

A confirmed number of guests must be guaranteed within 14 days of the scheduled event. Billing will be in accordance with this number unless the actual number of guests proves greater.

No food or beverage may be brought into the Ladder House. All food must be purchased and consumed in the Ladder House.

Use of Audio/Visual equipment must be prearranged.

Loss or damage of group or party's displays, decorations, or property is the sole responsibility of the group or party. The Ladder House is not responsible for lost or stolen property.

The group or party is responsible for any damages to the Ladder House's building and equipment.

No decorations may be affixed to walls, ceiling, or equipment without prearrangement.

For the service of all personnel, an 18% gratuity will be added onto all food and beverage. This service is taxable by law and a 5% state tax will be added to all food and gratuity costs.



Banquet Menu

Customized Dinner Requests Welcomed

Linen Charge 2.00/person

Buffet

Available for In-House or Off-Site Catering

Cold Deli Buffet: 10.00/person

Sliced Ham, Turkey,
and Roast Beef
Breads and Rolls
Condiments
Lettuce, Tomato, and Onion tray
Assorted Cheese Tray
Soup of the Day
Fresh Fruit Bowl
Pasta Salad
Chips
Cookies and Bars

Wisconsin Buffet: 10.00/person

Johnsonville Brats in Beer and Onion
Grilled Hamburgers
Baked Beans
Kaiser and brat Buns
Vegetable Tray with Dip
Potato salad
Cole Slaw
Lettuce, Tomato, and Onion Tray
Fresh Fruit Bowl
Chips
Bars and Cookies

South of the Border Buffet: 10.00/person

Chicken Fajita Salad
Taco Dip Platter with Tortilla Chips
Tacos and Burritos, toppings include:
Mexican Beef
Refried Beans
Black Olives
Lettuce, tomato, onion
Sour cream
Salsa, guacamole

Sport Buffet: 10.00/person

Tossed salad
Fresh fruit
Baked or broasted Chicken, OR Baked ham
Mashed Potatoes
Chicken Gravy
Vegetable Medley
Rolls and Butter
Coffee and Milk

Entrees:

Available Buffet, Family Style, or Plated (add 1.00)
Includes Chef's choice of vegetables, potatoes or rice, rolls, coffee, or milk

Broasted or Baked Chicken 10.45
with Ham 11.25
with Tenderloin Tips 12.49
with Deep-fried Haddock 12.49

Ham Only 10.50

Chicken Marco Polo 10.95
Breast of Chicken topped with asparagus and ham in a hollandaise sauce

Tuscany Chicken 11.95
Breast of Chicken smothered in fresh tomatoes, artichoke hearts, mushrooms, and
A smooth herb alfredo sauce

Chicken Marsala 10.95
Breast of Chicken sautéed with portabella mushrooms in a smooth marsala wine
wine sauce

Haddock in Shrimp Sauce 12.95
Baked icelandic haddock topped with shrimp in an alfredo sauce

Tenderloin Tips 12.95
Sautéed tenderloin tips with sliced mushrooms

Mediterranean -Style Crust Salmon 12.95
Salmon with sun-dried alfredo sauce

Center of the Plate (exclusively plated)

Baked Mediterranean Salmon 14.50-16.00
8 oz Filet finished with sun-dried tomato, basil cream sauce and served over wild
and white rice. Three-bean medley of vegetables

Grilled French-Cut Rib Eye 19.50-21.00
12 oz cut dipped in Au Jus prior to serving. Served with steak fries or garlic
mashed potatoes. California blend vegetables.

Pork Medallion a la Moutarde 15.00-17.00
Parmesan-encrusted pork tenderloin in a whole grain mustard sauce

Tuscany Chicken 13.00-15.00
Breast of Chicken with portabella mushroom, artichokes, and tomatoes in a herb alfredo

Tortilla Crusted Tilapia 12.50-13.50
Filet of tilapia coated with chipotle and lime over white rice

Center of the Plate Accompaniments

Preset: tossed salad, rolls and butter, coffee or milk
Includes Chef's choice of vegetables, potatoes or rice

Hot Hors d'oeuvres (price per dozen)

Chicken Drumsticks.....	10.50
Hot Wings.....	12.50
Stuffed Mushrooms (crab or sausage).....	12.50
Meatballs (Swedish, Burgundy, or Sweet and Sour).....	9.50
Mini Quiche.....	12.50
Stuffed Potato Skins.....	10.00
Cocktail Wieners.....	7.50
Franks in a Blanket.....	8.50
Spinach and Artichoke Dip.....	14.95

Cold Hors d'oeuvres

Chips and Dip.....	9.95/lb
Pretzels with Honey Mustard Dip.....	9.95/lb
Fancy Mixed nuts.....	12.95/lb
Fruit Kabobs.....	12.00/dz
Jumbo Shrimp.....	15.00/dz

Hors d'oeuvres Tray (serves 50 people)

Vegetable Display with Ranch Dip.....	45.00
Crostini Tray.....	45.00
Bruschetta Tray.....	45.00
Taco Dip Tray with Tortilla Chips.....	45.00
Assorted Cheese Tray (Swiss, Cheddar, Pepper jack).....	49.00
Assorted Canapés.....	52.00
Fresh Fruit Tray.....	45.00
Ham and Cream Cheese Roll-Ups.....	55.00
Smoked Salmon Display.....	75.00
Maison Pâté.....	35.00
Salmon Pâté.....	45.00
Chocolate Fondue.....	75.00
Rich milk chocolate with fresh strawberries, pineapple, and bananas	

Hors d'oeuvres Buffets

Executive Package: 14.95/person

Vegetable Display with Ranch Dip
Bruschetta Tray
Smoked Salmon Display
Fresh Fruit Tray
Assorted Cheese Tray
Swedish Meat Balls
Stuffed Mushroom Caps
Chips and Dip
Pretzels and Dip
Tortilla Chips and Salsa
Chocolate Fondue

Grand Package: 11.95/person

Vegetable Display with Ranch Dip
Fresh Fruit Tray
Burgundy Meat Balls
Stuffed Potato Skins
Medallion Sandwiches
Chips and Dip
Tortilla Chips and Salsa/Taco Dip

Desserts

Home Made Fancy Bars: 2.50/person

Dessert Table: 3.00/person
Includes cookies, cakes, and pies

Banquet Beverage Policies and Menu

All banquet functions will come to a close at 12:00 a.m.

Everyone consuming alcoholic beverages must be of legal drinking age, unless accompanied by parent or guardian. Parent or guardian must purchase drinks and oversee minor.

The Ladder House reserves the right to stop serving alcoholic beverages to intoxicated guests

Menu

Half Barrel Domestic.....	175.00
Budweiser	
Miller	
Coors	
 Half Barrel Premium.....	 215.00
Leinenkugels	
 Half Barrel Imported.....	 280.00
Capital	
New Glarus	
 House Wine.....	 16.00/bottle
Our wine list is also available for all banquets.	
 Open bar, Option #1.....	 3.00/rail 3.50/call 4.00/top
 Open bar, Option #2.....	 40.00/btl rail 50.00/btl call 60.00/btl top
 Soda, 16oz.....	 1.00/glass
 Soda, pitcher.....	 4.00